

# Red fruit with mascarpone and advokat

## Ingredients:

- 350 g **Crop's** frozen red berries
- 150 g advokat
- 100 g mascarpone cheese
- 8 boudoir biscuits



## Preparation:

- Cook the frozen fruit in a casserole and add water and sugar. Keep aside some frozen berries for the decoration of your dessert.
- When you have a smooth sauce, sieve to have a coulis.
- Add the advokat to the mascarpone cheese.
- Crush 2 boudoir cookies and put in a cup. Top with the advokat and mascarpone mixture. On top, put some red fruits and the coulis.
- Put in the refrigerator for some hours.